

# Montana Chef Competition Culinary Excellence Award Competitor

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**Recipe Name:** Mushroom Baklava

**Chef:** Jim Tracey

**Restaurant:** Red Bird Restaurant



**Montana Ingredients:** [On Thyme Gourmet](#) herbs, Daily's bacon, [Garden City Fungi](#) mushrooms, [Rattlesnake Creek](#) wine, Wild Bee Honey and [Amaltheia Dairy](#) goat cheese.

***Yield:** 8 first-course servings or side dishes*

## **Chef Profile:**

Jim Tracey of Red Bird Restaurant, 120 W Front St # 105, Missoula, participated in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Tracey's recipe was developed for the main course category: Mushroom Baklava. (See recipe.)

<b>Amount</b>	<b>Ingredients</b>
¼ cup	<a href="#">On Thyme Gourmet</a> Basil Garlic Olive Oil
2 ea	Daily's Bacon rashers, chopped
½ cup	Shallots or Onions, chopped (Missoula Farmer's Market)
2 ea	Garlic cloves, chopped (Farmer's Market)
8-10 cups	<a href="#">Garden City Fungi</a> – Shiitake, Oyster; Big Sky Mushrooms – Buttons Mixed mushrooms, chopped (3 c Shiitake, Oyster, and Button)
¼ cup	<a href="#">Rattlesnake Creek</a> Fat Cat White Wine
2 Tbsp	Wild Bee Honey
8 oz.	<a href="#">Amaltheia Dairy</a> Ricotta Goat Cheese
1 tsp	Salt
1 tsp	Pepper
1 ea	Phyllo pastry, 1 package thawed
¼ cup	Unsalted butter, melted

**Garnishes:** Bitterroot Organic crisped basil leaves; chive flowers; and orange gremolata.

**Method:** In a pot, large enough to hold the mushrooms cook the bacon in the olive oil over medium-high heat until slightly brown. Add the onions and garlic. Cook 1 minute, then add the mushrooms. When the mushrooms have released most of their liquid, add the wine. Reduce until almost all of the liquid is gone. Remove from the heat and add the remaining ingredients

except the phyllo and butter. In a 9x9 or 9x13 baking pan, layer 5 sheets of phyllo with melted butter in between each layer. Spread a ¼ inch of the mushroom mixture on the phyllo layer. Top with another 5 sheets of phyllo and melted butter. Top with a ¼ inch of mushroom mix. Repeat until the mushroom mix is used. Finish with a layer of phyllo. At this point, the Baklava can be cut into service sizes (it is more difficult to cut once it is baked). Bake for 20 minutes at 425° or until the top is browned.

**Presentation / Plating Notes:** This recipe can be served on its own as a first course, or as a side dish with beef, lamb, pork, chicken or fish.